



CHÂTEAU DURFORT-VIVENS 2019

Margaux 2e Cru Classé | Bordeaux

Château Durfort-Vivens 2019 is built from 90% Cabernet Sauvignon and 10% Merlot. It favours lift, floral detail and firm graphite-like tannins over weight, with cherry, tobacco, liquorice and plum carried by a fresh saline line. WINEMAKING: aged 18 months in 70% French oak barrels and 30% terracotta amphora, preserving fruit clarity while adding structure. FOOD PAIRING: decant and serve in a Bordeaux glass. Lamb rack, veal with morels, mushroom tart or aged sheep's cheese fit the wine's Cabernet frame.

Tasting notes

Color

Deep garnet with dark purple highlights and fine density.

Aroma

The nose is elegant and expressive: fresh flowers, cherry, tobacco and liquorice, with hints of lilac, confited plum and gentle spice.

Taste

On the palate, ample, deep and concentrated, with a velvety texture and rich, powdery tannins that integrate with remarkable precision.

Finish

The finish is long and persistent, carried by silky tannins and a subtle saline freshness.

CHÂTEAU DURFORT-VIVENS Château Durfort-Vivens is one of Margaux's 1855 Second Growth estates, based on gravel terraces across Cantenac, Soussans and Arsac. The Lurton family has owned the château since 1961, with Gonzague Lurton leading since 1992. The estate is known for Cabernet-led Margaux, parcel precision and an early commitment to biodynamic viticulture, becoming the first classified growth in Margaux certified both organic and Demeter.